

FOR WOMAN AND HOME

UP-TO-DATE READING FOR WOMEN AND GIRLS.

Some Current Notes of the Modes — A Pretty Picture — Belts and Buckles — Rules Like a Queen — Some Timely Recipes.



THE GIRL is the latest innovation in the evening bodice, as well as in waists for afternoon wear. They catch in, very smartly, the fullness of the favorite gauze blouses, outlining the form, while not detracting from the gauzy effect. One of the smartest frocks recently seen with this adjunct was the palest of sea foam tulle, made up over an underlip of yellow satin, with trimmings of leaf-green velvet. The skirt was full of gored, all stiffened about the bottom with row upon row of tiny silver wires. The blouse bodice was in the style of a baby waist, very, very low, and pouching very much over a deeply pointed girde of velvet, made all a-glitter with rhinestone buttons. Narrow straps of green velvet extended over the shoulders from the waist and caught the waist over the arms.

The wide, drooping sleeves were full

bunches of creamy lace. Sometimes the entire trimming consists of Persian ribbon, though its showiness makes it desirable to use less of it—more as a finish to a hat than as the entire note of decoration. A showy hat trimmed with this gorgeous stuff is of black velvet, with a broad scarf of the ribbon run through big jeweled slides all along the edge of the brim and pulled out in loose, graceful loops. Toward the back are tall loops of the ribbon, its vivid color toned down by the spiky black wings at the side.

Rules Like a Queen in Texas.

The widow of Captain Richard King owns a principality in southern Texas. Her landed estate consists of about 1,250,000 acres; that is to say, nearly 2,000 square miles. For taking care of the vast domain a small army of men is required. The mistress is to all intents and purposes, a queen. The owner of this principality is a liberal-minded woman about 60 years of age. Her ranch of Santa Gertruda is the largest in the world. It is bounded by Corpus Christi bay for a distance of forty miles and by barbed wire fence for 200 miles more. From her front door to her front gate is thirteen miles, and she can drive in her carriage sixty-five miles in a straight line without going off her own premises. Her house is like a castle on the Rhine—a typical baronial mansion. It is situated on a slight eminence, surrounded by the modest dwellings of her dependents and by fields of corn. Beyond on every side is a green wilderness of mesquite and cactus. The

one and one-half cups of butter; add three eggs and two-thirds of a cup of milk, then take the flour that is already prepared. Flavor with lemon or vanilla.

Kidneys a la Louisville.—Remove the skin and core of mutton kidneys; split and season with salt and a dash of red pepper and a finely chopped small onion that has been steeped in butter. Dip each one into bread crumbs, keeping open with a skewer. Boil for ten minutes and turn only once. Lift and arrange each one on a slice of tomato. Place a raw oyster in the center of each one; cover this with a puree of mushrooms and a few drops of glaze.

Jennie—A lemon cut in half and rubbed over the hands after washing and before drying them rapidly whitens the skin and removes discolorations.

Miss Brown.—Walnut juice applied with a sable brush will darken the lashes without injury.

Belts and Buckles.

A woman of fashion exists mainly on the fads of the day, gathering up each tiny new one as carefully as if it were a most precious heirloom. At present there is a pretty daff rife among young girls that is in the line of dainty trifles to wear. It is in the form of a narrow, very narrow, gilt belt, not over one-half inch in width, fastened by a large oval buckle. These belts, singularly enough, are not for house wear, but are seen upon the street with every possible toilette, and many impossible ones as

A CHERRY TREE STORY.

Not an Old Man Blankets It at the Start with a Watch Tarn.

"You observe this plain gold ring on my little finger," said the man from Chicago in the presence of a New York Herald reporter, turning the circlet off as if it were a brass nut on a screw. "It has my wife's full name engraved on the inside. Well, it is our engagement and wedding ring. My wife lost it one day when we lived near San Francisco, and, though we searched high and low, we couldn't find it. One day nearly two years later a friend of ours insisted on presenting me with a small cherry tree—

"I'll take a cigar this time, please," remarked the man from Old City. "I said cherry tree," continued the man from Chicago, "and I'm giving you a true story. Well, this offer of my friend was declined at first, but my wife insisted, saying that we could set it out in a particular place in the lawn. She marked the spot and I sent for the tree. I dug down about fourteen inches where she designated and, so help me—I turned up this ring! How it got there we never could guess."

"There's nothing improbable about that," said the Old City man, "unless it is the cherry tree. But did I ever tell you the story of my watch? This same watch—pulling out a gold hunter. 'Several years ago I was drilling a well up in the Bradford district and had got down about 1,200 feet without any sign of luck. I was looking at the hole under the derrick with something like despair one day—for we had stopped work on it. Pulling out my watch, which I carried without fastening, it suddenly slipped from my fingers and down she went, chuck! into that dry hole. The idea of adding that to my loss riled me, so I got a cylindrical tube, such as we get tests of sand with, and put some putty near the open end and let it down the hole, which it fitted neatly. My watch came up with the suction, stuck fast to the putty. It hadn't stopped running."

"Yes, and do you know we renewed work on that hole the next day and got first sand in six hours!" "I hadn't finished about my ring," put in the Chicago man. "We had moved to Iowa and my wife lost it again. I offered \$100 reward for it, but no use. We came to Chicago and seven years after I had left the Iowa place I received the ring through the mail from the man we had sold out to. He said he was pulling cabbage in the garden and found it solidly grown on the root of a cabbage!"

We began to move away before the Old City man could recover.

Nervous Hysteria and Electricity.

An unusually rare case of supposed nervous hysteria was exhibited at Bellevue Hospital Medical college, New York, the other day, by Dr. Herman W. Biggs, professor of nervous diseases at the college.

The patient was a healthy, intelligent woman, 35 years old, who had suddenly become deaf and dumb, as it was believed. There was an effort to speak, but no sound could be uttered. At the same time the patient did not, or professed not to, hear what was addressed to her. Rest and quiet did not bring relief, nor did a calm reasoning, by means of writing, with the woman produce any change such as would be produced by mental treatment in ordinary cases of hysteria.

An examination revealed the fact that no local disease interfered, the trachea was in a healthy condition, but the patient had no control of the vocal cords. No vibrations could be produced; and, consequently, no sound was heard. It was clear that the vocal cords were temporarily paralyzed. Prof. Biggs told the students that if there was no permanent injury to the cords the local trouble would yield to and be disposed of by the use of electricity. The electric battery was then called into use, the cords were relaxed and the woman spoke as formerly. Hearing and speech were both restored.—Exchange.

Reasons for Gum Chewing.

Of the 75,000,000 people in the United States 25 per cent are already addicted to the gum-chewing habit. It is not only a bad or a stupid habit, but men and women chew from physiological reasons. Men prefer gum to tobacco because it is cheaper, healthier and cleaner. Nervous people chew it to save finger nails and glove tips and women who incline to delectable gowns, but whom nature has neglected to endow with the requisite physical charms, find it an easy, inexpensive method of developing the muscles of the neck into that condition of pretty roundness so much to be desired. As a means of physical culture it is rather slow. To be sure, but what woman would object to devoting a summer season to a vigorous course of gum-chewing if by so doing she could render herself an object of loveliness in her winter evening gowns?—Exchange.

Pollitones

Pollitones costs but little, but it pays well. Courtesy in the home is like morning sunshine pouring in at every window. An employer can well afford to be polite to an employee, for it makes the workman do better work and binds together the two classes in a beautiful fellowship. In the effort to settle the differences between capital and labor, if we could bring into controversy more courtesy and less bitterness of speech it would help amazingly in solving the question.—Rev. John L. Jacobs.

A Bronze Crown.

The royal crown of Roumania is made of bronze, the metal once having done service in the shape of cannon. Specimens of metal from sixty-two different guano, each captured from some enemy, are included in the make-up of this eddy constructed imperial insignia.

FARM AND GARDEN.

MATTERS OF INTEREST TO AGRICULTURISTS.

Some Up-to-Date Hints About Cultivation of the Soil and Yields Thereof—Horseticulture, Viticulture and Floriculture.



BLUE grass belongs to a large family of grasses known as the "Poa" family. Its botanical, scientific name is "Poa pratensis," which is the only thing I have got against it.

It makes a thick, close turf, and if grazed closely will run out all other

grasses with which it may be growing. It is propagated in two ways: by its seed and by its creeping underground root stalks. It is among the first, if not the first, grass to start in spring, and if the fall be moist will grow until from the 1st to the 15th of October. If not too dry, the climate can hardly be too cold for it to flourish, as it can perpetuate itself by means of its creeping root stalks where the summer is too frosty to ripen its seeds, and is known to do well near the Arctic Circle in British America. It cannot endure great heat and long continued heat and its southern limit may be roughly defined as the latitude of Cairo, Ill., though it grows well in the elevated limestone lands of middle Tennessee.

Blue grass is rather difficult to get started and a good set is hard to get in less than four years from the seed sown, but under constant grazing it improves for years. Many of the best pastures in Illinois and Kentucky are on land never as yet incultured by the plowshare. It is very difficult to get a stand from imported seed as its germinating qualities are quickly ruined by mold after it is cut. In Illinois the safest way to sow it, is to cut it stalk and all, scatter it over the ground to be seeded. It can be sown at any time not later than August during the growing season.

Blue grass in Wisconsin will do well on either clay or sandy lands, but of course will thrive best in limestone districts. To get the greatest benefit, pasture it rather closely. If it grows up tall and falls down, it is apt to become weedy. This grass is without question in its green state the most nutritious grass known. Illinois farmers consider clover to be "washy" and infinitely prefer blue grass to it for both milk and beef.—D. H. McGinnis.

Composting Manure in Winter.

A good deal will be gained if the winter-made manure is piled in heaps and subjected to partial fermentation, so as to make its fertility soluble. It is a fact that cannot be too frequently remembered that fresh animal excrement is never immediately beneficial to the plants to which it is applied. We see this in the killing of herbage in pastures where animals have voided their excrement while pasturing. The following year surrounding this excrement will be found a rank growth of grass, which will generally be left uncut, because smelling and tasting too much of the partly-decomposed manure. But let this same excrement be composted to a fine powder, and it will enrich several square feet, and the grass will be of better quality for it. The composted manure has all the ammonia that the fresh excrement had, and in available form for use. This is especially true if either gypsum or German potash salts are put on the heap to absorb the ammonia. Most stable manure is deficient in potash. The German potash salts, known to the trade as kainit, is the best thing to apply to the compost heap. It is not caustic, like wood ashes, and therefore will not hasten decomposition. Neither will the kainit delay it. The ammonia of the fermenting manure and the potash will unite, forming nitrate of ammonia or saltpetre, which is one of the most powerful fertilizers known. It is very soluble, and all compost heaps should be kept from exposure to rains, which will speedily leach out their most valuable properties.—Am. Cultivator.

Preparing Strawberry Beds.

Fine berries and large crops depend as much upon the treatment the plants receive the spring of fruiting that no one can afford to neglect them. Where the soil is free from weed seed the matter is vastly simplified. But such soil is not always to be had; and the richer the soil the more apt it is to be infested with weeds.

Subdue the weeds by running shallow cultivator down middle as early in spring as practicable. Scrape around and between plants with small, well-sharpened weeding hoes, which will remove all weeds and not cut deep enough to injure roots.

Then apply over rows, plants and all, about 500 pounds an acre of highly soluble commercial fertilizer rich in potash. Stable manure and unleached wood ashes, if to be had in sufficient quantities, are excellent. Ten good loads of manure and 50 bushels of ashes an acre will do, scattered over and around the plants; the ashes on top, as they hasten the action of the manure.

Remember that almost anything can be safely scattered over and on strawberry plants while in a dormant state—while not growing. Should the application be unavoidably delayed till growth begins, it should be applied just before a rain, which will wash it off the leaves into the ground; or it can be scattered around and between the plants. Where the soil is not so infested with weeds as to need much scratching, the manure and ashes are best applied late the previous fall.

If weeds appear after the fertilizer is applied, they must be dug out, or

removed by hand, so as not to draw the fertilizer or manure from the plants.

The weeds well overcome, apply mulching. It is best to scatter it over and let the plants grow up through it. The berries then form above the mulch and keep perfectly clean. Fine needles (ten loads an acre) are best. But any straw or hay chopped small enough not to blow off will answer. With plenty manure no mulch is needed.

Take the advice of an old grower of strawberries: Keep your fields clean, manure them well and, unless your varieties are worthless, you will not fall of your reward.—O. W. Blackhall in Farmers' Review.

Forest and Nut Trees.

Another point of difference between forest and nut trees is this: In the case of the nut trees, according as you gather the fruit you remove from the soil just such elements as are contained in the fruit. And it so happens in the economy of nature that the tree will store up more of the mineral elements which are assimilated in the fruit than it does in any other of its parts. And in removing the fruit you really deteriorate your soil. Hence you must put your nut trees upon strong soil, and if you want the best nuts you must follow the line of orcharding.

In the case of a forest, you plant your forest upon the poorest soil—soil which you cannot use for agricultural purposes—and you depend upon the forest itself to enrich that soil. Here again is a very great contrast between the two classes of trees. You depend upon the forest to enrich the soil. Why? Because the mineral elements and the carbon and oxygen which the forest tree takes are secured from the atmosphere, and it transforms those elements, assimilates them, and puts them into an organic condition. With each recurring autumn the forest drops its leaves and these lie on the ground beneath the tree. In time they decay and make a rich manure—humus, we call it, ordinarily. So your forest really enriches the soil, while your nut tree impoverishes it. This, then, is the second contrast between those two classes of trees.—Chas. A. Keefner.

Negro Farmers.

A great many of the negroes in the South, who, thirty odd years ago, were slaves, have prospered since they became free men. Probably their greatest success has been in farming, to which most of them were accustomed in their days of slavery. There are 549,642 farms owned or occupied by negroes, and of the 1,329,564 who work at farming, 510,619 are independent farmers and employers of others. It is not likely that the Southern negroes will ever become largely engaged in manufactures, transportation or commerce, though there is a better field for them in the South and less prejudice in a business way than there is at the North. The Southern white man objects only to association with the negro socially, but in business matters he treats the colored man just as he would any other.—Es.

Mistletoe.

A writer in Popular Science News says: "The mistletoe grows most commonly in the apple tree." This is quite correct, but the English (?) mistletoe that comes to this country in such quantities for Christmas comes from Normandy and other sections of northern France, and grows almost exclusively on the black poplar, the principal roadside tree on the military roads of France. These trees yield a large revenue to the commune; about two-thirds of the limbs are cut close to the trunk, once in six years, tied in small bunches, say four inches in diameter, and sold as fagots, and in the wood mostly used by bakers. From these limbs the mistletoe is taken about the 20th of November and shipped in crates to England, and from thence to this country as English mistletoe—of poetic history.

The Bunch Sweet Potato—Few plants could be more interesting than this. Here at the North we have not succeeded in getting a good crop of tubers from it. At the South it seems a very valuable thing. "Perhaps no other vegetable novelty which has been introduced in the South in recent years," says a bulletin recently published by the Texas Experiment Station, "has caused more comment than the vineless sweet potato. The experimental stage has been passed, and the value of this variety, like that of the bunch lima bean, has been established beyond question. With nearly a level culture, we have grown over three hundred bushels per acre of this variety, and all the tops could have been easily cut with a mower. The high value of the tops for feed has been proven, but it is best to feed them green, as they do not cure well. Frequently it is a good practice to mow off the heavy tops and leave the gritty runners on the ground."

Examine Stock Salt.—It is not always best to buy a cheap quality of salt, or having bought what is supposed to be a good quality and finding it not up to expectation, to feed it to stock. Several weeks ago we mentioned an unaccountable case of death of a number of head of cattle. Upon questioning the gentleman who lost the cattle, this week, we learn that by comparing notes with others who had sustained similar losses, he ascertained the cause. A sack of salt which had been fed to the cattle consisted of the clearings of the evaporating vat, and contained so much gypsum and other harmful substances that the cattle died of scours as though they were afflicted with an acid poison.—Amarilla Champion.

Three Litters a Year.—Three litters a year keeps the sow pretty busy, but the American Cultivator thinks it is better for one that has attained her growth and is two or three years old. It checks the tendency to fatten which spoils the breeding faculty in most sows after they have stopped growing.—Es.

EARLY SPRING STYLES.



puffs of the tulle, crumpled in together so as to seem almost flat. These dropped off the shoulders in the 1830 mode, which is the only style of sleeve worn at all in an evening frock.

The young girl who idealized this dainty frock had hair the color of burnt gold, and wore it rolled up in a fluffy mass off her forehead, and fastened under a picturesque arrangement of leaf-green velvet ribbon. A wide dog collar of pearls, fastened with a wide diamond clasp, completed the toilet.

A Pretty Picture.

Some of the present day picture hats are veritable "things of beauty," being mostly "made" shapes, nothing being sufficiently large in the shape made by the manufacturer. The huge shapes are added to about the brim and covered over with the richest of velvets, black, of course, and the crowns, or outside, all massed over with dozens of glossy coal black plumes. Immense hats of silky black beaver are much worn, and are much liked, because they almost trim themselves. A fascinating picture hat of black beaver, with a low, square crown, and an immense

chateau is as completely furnished and as handsomely equipped as any city mansion. No luxury that money can buy anywhere is lacking to the widow, who, by the way, is the granddaughter of the first Presbyterian missionary to the Rio Grande.

Some Timely Recipes.

Compote of oranges.—Divide six large oranges in halves; cut out the center pith; pare off the peel and white skin. Place the halves in a bowl and pour over a pint of thick syrup, flavored with lemon juice. Let stand five minutes; take the oranges up; arrange in a round glass dish in a pyramid; have the syrup boiled well and cooled; pour over them and serve.

Stuffed potatoes.—Bake good-sized potatoes in their skins; when done cut the tops off and scoop out the insides into a hot dish; mash and add for a dozen potatoes two tablespoonfuls of pepper. Beat all together until light; add the beaten whites of two eggs; mix gently; fill the skins with the mixture; pile on top; brush over with beaten egg and set in the oven to brown.

Clara B.—It is much better to prevent the disease than to wait until it comes on again. I would advise you to wear a thick band of red flannel constantly and avoid eating all acid foods.

Ham salad.—Take fragments of cold boiled ham left after slicing; remove all dark and dry portions; also all the fat. Mince fine. Take enough sweet cream to set the mince, a saltspoonful of strong ground mustard, the same of fine sugar and a good pinch of cayenne pepper. Mix with the ham.

Housekeeper.—If you find your jellies are becoming candied, put a layer of pulverized sugar a quarter of an inch deep on the top, under the paper, and it will keep in good condition for years.

Nettle L.—A good recipe for a softening lotion for the hands is made of one-third glycerine, two-thirds rose water and a sprinkle of powdered borax.

Mabel Kelly.—Flowers that have become faded from being carried in the hand or worn upon the gown may be restored by cutting one inch from the end of the stem and put the latter directly into boiling water.

Nanette.—Your menu may be very simple, consisting of rolled sandwiches tied with narrow ribbons, macaroons and tiny tea cakes and chocolate served with whipped cream. Make the table as dainty with spotless linen, china and flowers as possible.

Feather cake.—Stir three cups of flour and three tablespoonfuls of baking powder. Cream two cups of sugar and

well. So great has the rage for these little belts become that many a new gown is built to be worn with the belt. The favorite styles for such gowns are in the form of a Norfolk jacket, or a little, snug coat, fitted in at the waist and set over the hips in a lot of rippling little basques. A most fetching gown of this sort was built of dull brown corduroy, a shade between a soft gray and a wood brown. The wonderfully wide skirt had an enormously wide hem, or foot facing, of the godets set on the outside, and finished at the top by a narrow piping of dull brown suede leather. The jaunty little Norfolk jacket was laid in single box plaits, both back and front, and belted about the waist with the fascinating little belt of gold. The big, puffed sleeves fit like a glove below the elbow, and are fastened with a row of tiny kid-covered buttons. A full, soft ruching of tan chiffon, finished by full ends of tan-colored lace, softens the effect about the throat. A big hat, perfectly flat in shape, and black in color, is worn, and



massed with a lot of ebony-black plumes as glossy and shiny as satin. Natty gowns of mixed chevrons are especially smart when worn with a belt of this sort. A charming gown I have in mind is in dull green shades, mixed with scarlet and black. The jacket has a big monk's hood at the back, all faced with golden lined taffeta. A tiny tongue of green velvet is turned up at one side, to admit of a snug little twist of gold-colored velvet, run through glistening rhinestone slides.

Of the 2,304 newspapers in Great Britain, 590 are said to be distinctly temperance journals.

erim, tossed up jauntily at the side and back, is made especially smart with full choux of black crepe dechene, from under which seemingly sprang graceful bunches of long black plumes. A broad bandeau of Persian ribbon, in lovely oriental colors, decorated the under part of the brim. Another is a huge hat of black velvet, with a low, square crown and a perfectly flat brim. Two long plumes meet directly in the center of the back, held by a big jet ornament. Under the brim where the hat is turned up is a full clump of plumes hanging down over the hair, with, toward the back, a jolly